which about 34% (wt./wt.) is protein, and (b) about 50% (wt./wt.) carbohydrate which contains about 22-26% (wt./wt.) glucuronic acid, 0% acetyl groups, and the neutral sugars rhamnose and glucose in the approximate molar ratio 3:2, said rhamnose and glucose sugars being primarily 1,4 β-linked, said heteropolysaccharide being further characterized in that it is anionic, and forms brittle, thermoreversible gels.

2. A process for preparing the compound of claim 1 which comprises heating a 1-5% aqueous solution of the heteropolysaccharide S-60 at a pH of about 10, at a temperature of 90°-100° C. for from 10 minutes to 45 minutes, and recovering the product thereby produced.

3. Deacetylated heteropolysaccharide S-60 produced by a process which comprises heating a 1-5% aqueous solution of heteropolysaccharide S-60 at a pH of about 10, at a temperature of 90°-100° C. for from 10 minutes to 45 minutes, and recovering the product thereby produced.

4. Deacetylated, clarified heteropolysaccharide S-60, which comprises no more than about 2% (wt./wt.) protein and carbohydrate said carbohydrate containing about 22-26% (wt./wt.) glucoronic acid, 0% acetyl groups, and the neutral sugars rhamnose and glucose in the approximate molar ratio 3:2, said rhamnose and glucose sugars being primarily 1,4 β-linked, said heteropolysaccharide being further characterized in that it is anionic, and forms brittle, thermoreversible gels.

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